

IN THE CLAIMS

Please amend the claims as follows:

Claims 1-4 canceled.

5. (New) A method of performing solid-liquid separation of a fatty acids mixture comprising:

i) adding a polyglycerol ester of a fatty acid to a fatty acids mixture;
ii) cooling a resultant mixture at a cooling rate to deposit crystals of a saturated fatty acid; and

iii) fractionating said crystals of a saturated fatty acid from a portion comprising an unsaturated fatty acid,

wherein said cooling rate is 4°C/h or less when a supersaturation ratio is 60% or more; and

wherein said cooling rate is varied during cooling.

6. (New) The method of claim 5, wherein said cooling rate is reduced when a supersaturation ratio becomes 60% or more.

7. (New) The method of claim 5, wherein cooling is performed while stirring.

8. (New) The method of claim 6, wherein cooling is performed while stirring.

9. (New) The method of claim 5, wherein said fatty acids mixture is a hydrolyzed vegetable oil or a hydrolyzed animal oil.

10. (New) The method of claim 5, wherein said fatty acids mixture comprises at least 50% by mass of fatty acids.

11. (New) The method of claim 5, wherein said fatty acids mixture has a ratio of saturated fatty acids in an amount of 5 to 60 % by mass.

12. (New) The method of claim 5, wherein said polyglycerol ester of a fatty acid has an average degree of polymerization of at least 3.

13. (New) The method of claim 5, wherein a fatty acid component of said polyglycerol ester of a fatty acid has 10 to 22 carbon atoms.

14. (New) The method of claim 5, wherein a fatty acid component of said polyglycerol ester of a fatty acid is comprised of a mixture of fatty acids.

15. (New) The method of claim 5, wherein said polyglycerol ester of a fatty acid is used in amount of 0.001 to 5% by mass based on said fatty acids mixture.

16. (New) The method of claim 5, wherein said polyglycerol ester of a fatty acid is completely dissolved in said fatty acids mixture prior to cooling.

17. (New) The method of claim 5, wherein said cooling rate is varied 2 to 4 times.

18. (New) The method of claim 5, wherein said cooling rate is 5 to 20°C at an initial stage of cooling;

reduced to 4°C/h when a supersaturation ratio becomes 60% or more; and

set to 1 to 10°C/h when a supersaturation ratio becomes below 60%.

19. (New) The method of claim 5, wherein said crystals of a saturated fatty acid have an average particle diameter of at least 100 μm .

20. (New) The method of claim 5, wherein said crystals of a saturated fatty acid have an average particle diameter of at least 200 μm .

21. (New) A method of producing a glyceride comprising:

i) adding a polyglycerol ester of a fatty acid to a fatty acids mixture;

ii) cooling a resultant mixture at a cooling rate to deposit crystals of a saturated fatty acid; and

iii) fractionating said crystals of a saturated fatty acid from a portion comprising an unsaturated fatty acid,

wherein said cooling rate is 4°C/h or less when a supersaturation ratio is 60% or more; and

wherein said cooling rate is varied during cooling; and

iv) reacting said unsaturated fatty acid with glycerol in the presence of lipase.

22. (New) The method of claim 21 wherein said cooling rate is reduced when a supersaturation ratio becomes 60% or more.

23. (New) The method of claim 5, wherein cooling is performed while stirring.

24. (New) The method of claim 23, wherein said cooling rate is reduced when a supersaturation ratio becomes 60% or more.

SUPPORT FOR THE AMENDMENTS

Support for claim 5 is found in claim 1 and on page 7, lines 3-10 of the specification. Support for claims 6, 22 and 24 is found in claim 2, as originally presented. Support for claims 7, 8 and 23 is found in claim 3, as originally presented. Support for claim 9 is found on page 5, lines 2-6 of the specification. Support for claim 10 is found on page 5, lines 14-17 of the specification. Support for claim 11 is found on page 5, lines 19-22 of the specification. Support for claim 12 is found on page 6, lines 6-8 of the specification. Support for claim 13 is found on page 6, lines 10-12 of the specification. Support for claim 14 is found on page 6, lines 14-17 of the specification. Support for claim 15 is found on page 6, line 26 through page 7, line 1 of the specification. Support for claim 16 is found on page 7, lines 11-15 of the specification. Support for claim 17 is found on page 9, lines 25-26 of the specification. Support for claim 18 is found on page 10, lines 4-8 of the specification. Support for claims 19 and 20 is found on page 9, lines 22-24 of the specification. Support for claim 21 is found in claims 1 and 4 as originally presented and on page 7, lines 3-10 of the specification. No new matter would be added to this application by entry of this amendment. Upon entry of this amendment, claims 5-24 will now be active in this application.